

**WEST**[Help](#)[Logout](#)[Interrupt](#)[Main Menu](#)[Search Form](#)[Posting Counts](#)[Show S Numbers](#)[Edit S Numbers](#)[Preferences](#)**Search Results -**

Terms	Documents
121 and cancer	1

**Database:**

US Patents Full-Text Database  
US Pre-Grant Publication Full-Text Database  
JPO Abstracts Database  
EPO Abstracts Database  
Derwent World Patents Index  
IBM Technical Disclosure Bulletins

Refine Search:

121 and cancer

[Clear](#)**Search History****Today's Date: 8/22/2001**

L12 ANSWER 9 OF 13 CAPLUS COPYRIGHT 2000 ACS

ACCESSION NUMBER: 1982:614551 CAPLUS

DOCUMENT NUMBER: 97:214551

TITLE: **Lipids of tea leaves. II.**

Changes in **lipid** content during the  
manufacturing process of green **tea**

AUTHOR(S): Anan, Toyomasa; Takayanagi, Hirotsugu; Ikegaya,  
Kenjiro; Nakagawa, Muneyuki

CORPORATE SOURCE: Natl. Res. Inst. Rea, Kanaya, 428, Japan

SOURCE: Nippon Shokuhin Kogyo Gakkaishi (1982), 29(9), 513-17  
CODEN: NSKGAX; ISSN: 0369-5727

DOCUMENT TYPE: Journal

LANGUAGE: Japanese

AB Fresh **tea** leaves were processed into crude green **tea**,  
green **tea** (crude green **tea** reheated at 130.degree. for  
30 min), and roasted green **tea** (crude green **tea**  
reheated at 170.degree. for 30 min). **Lipids** of fresh and  
processed **tea** leaves were detd. Total **lipid** contents  
of crude green **tea**, green **tea**, and roasted green  
**tea** were 85, 70, and 60% of that of fresh **tea** leaves  
(4.5%). The contents of **glycolipids** and phospholipids decreased  
during processing; monogalactosyl-diglyceride, digalactosyldiglyceride,  
sulfoquinovosyldiglyceride, and phosphatidylcholine decreased markedly.

L12 ANSWER 8 OF 13 CAPLUS COPYRIGHT 2000 ACS

ACCESSION NUMBER: 1986:205814 CAPLUS

DOCUMENT NUMBER: 104:205814

TITLE: **Lipids** of "Tenchu"

AUTHOR(S): Kawamura, Shinya; Nagao, Akihiko; Yamazaki, Megumi

CORPORATE SOURCE: Kyoto Prefect. Tea Res. Inst., Uji, 611, Japan

SOURCE: Nippon Shokuhin Kogyo Gakkaishi (1985), 32(12), 870-5  
CODEN: NSKGAX; ISSN: 0369-5727

DOCUMENT TYPE: Journal

LANGUAGE: Japanese

AB Total **lipid** content of tencha which was produced from sun-shaded tea leaves, ranged from 3.3 to 4.8%. The **lipids** consisted of neutral **lipids** (14-20%), **glycolipids** (64-69%) and phospholipids (14-17%). Main component in polar **lipids** was monogalactosyldiglycide. Major fatty acids in the total **lipids** were linolenic, linoleic and palmitic acids. Tocopherol content ranged from 11 to 14 mg/100 g of sample and

L12 ANSWER 6 OF 13 CAPLUS COPYRIGHT 2000 ACS

ACCESSION NUMBER: 1988:149132 CAPLUS

DOCUMENT NUMBER: 108:149132

TITLE: The **lipid** composition of fresh Origanum dictamnus leaves

AUTHOR(S): Komaitis, M. E.; Revinthi-Moraiti, K.; Evangelatos, G.

CORPORATE SOURCE: Dep. Food Chem., Univ. Athens, Athens, Greece

SOURCE: Food Chem. (1988), 27(1), 25-32

CODEN: FOCHDJ; ISSN: 0308-8146

DOCUMENT TYPE: Journal

LANGUAGE: English

AB The components of the **lipid** fraction of fresh leaves of O. dictamnus were identified by chromatog. The nonpolar **lipids** identified were: sterols, steryl esters, free fatty acids, fatty alcs., triglycerides, waxes, hydrocarbons, carvacrol, esters, and triterpenic acids. The following polar **lipids** also were identified: mono-, di-, and polygalactosyl diglycerides, sulfolipids, cerebrosides, phosphatidylethanolamine, phosphatidylserine, phosphatidylglycerol, phosphatidylinositol, and phosphatidylcholine. No phosphatidic acid was